

VALPINCIA

RESERVA | TEMPRANILLO



HISTORY

Valpincia pays tribute to the **Pintia Valley**, ancient vaccea city in Padilla del Duero (Peñafiel, Valladolid) only 2 miles away from our winery.

The Vacceans left their mark around Duero river by their remarkable wine consumption and the care given to their vineyards. It is precisely here where our winery is located, with imprints Ribera del Duero's personality to our wines.

AGRONOMY & WINEMAKING

GRAPE VARIETY	Tempranillo
ORIGIN	Burgos and Valladolid, D.O. Ribera del Duero - Spain.
ALTITUDE	820 - 950 m.a.s.l. (2,690 - 3,117 FASL)
SOIL	Clay loam soils mixed with different kinds of alluvial and calcareous sediments, depending on the micro-regions.
HARVEST	Manual
YIELD	4,500 kg. / ha.
VINE'S AGE	Between 30 and 50 years.
PRODUCTION	10,000 bottles

WINEMAKING Cold maceration for three days, alcoholic fermentation at a controlled temperature of 28°C for 7 to 10 days, and post-fermentative maceration for 7 to 10 days.

AGING 18 months in French oak barrels.

TASTING NOTES

Ruby-red color of medium intensity, which over time delivers colors that do not speak of youth but of complexity. On the nose, rich and well integrated tertiary aromas, a product of its long ageing in French oak. Tobacco leaves, cedar and leather predominate over the aromas of ripe fruits. In the mouth, it has a medium body with appealing smoothness and elegance. Well-tamed and pleasant tannins. The years in the barrel and bottle lend it complexity and delicacy.

FOOD PAIRING	Ideal for dishes made from signature cuisine.
ALCOHOL	14%
CELLARING	10 years

